

Vegetable Starters

You will appreciate that Indian Avant Garde Cuisine requires time and painstaking care to meet the required high standards. To whet your appetite while you wait the Chef has produced a unique variety of hors d'oeuvres.

Aloo Chop	£3.90
<i>Potatoes with onions and spices, fried and served with salad</i>	
Onion Bhaji	£3.90
<i>Chopped onions, gram flour, spices, fried and served with salad</i>	
Samosa	£3.90
<i>Mixed vegetables fried in a pastry case, served with salad</i>	
Vegetable Mixed Starter	£4.90
<i>Samosa, onion bhaji, vegetable pakora and aloo chop</i>	
Paneer Tikka Kebab	£4.90
<i>Cubes of authentic Indian cheese coated with Tikka Masalla and char grilled served with onions & peppers and sprinkled chat spices</i>	

Non-Vegetable Starters

Chicken Tikka	£4.50
<i>Diced chicken marinated in a specially prepared sauce, cooked in Tandoor, served with salad</i>	
Lamb Tikka	£5.50
<i>Diced lamb marinated in a specially prepared sauce, cooked in Tandoor, served with salad</i>	
Fish Pakora	£5.50
<i>White fish fillet lightly coated with ground chickpeas and spices, flavoured with dried pomegranate seeds</i>	
Sheekh Kebab	£5.50
<i>Lamb and chicken mixed with spices and herbs, cooked in Tandoor, served with salad</i>	
Prawn Pureé	£5.50
<i>Featherlight shell of Indian bread filled with lightly spiced prawns and fresh cream sauce</i>	
Mixed Kebab	£5.50
<i>Chicken tikka, onion bhaji, sheekh kebab served with salad</i>	
Chicken Chaat on Puree	£5.50
<i>Shredded chicken pieces cooked herbs in a chat masala spices then served in a light puree</i>	
Chicken Tikka Pakora	£5.50
<i>Pieces of marinated chicken lightly coated with ground chickpeas and spices, flavoured with dried pomegranate seeds</i>	
King Prawn Bhaji Pureé	£5.90
<i>King size prawns cooked in a medium strength dry sauce served with pureé and salad</i>	
King Prawn Tandoori	£5.90
<i>King size prawns marinated in specially prepared sauce, cooked in Tandoor, served with salad</i>	
Mixed Starter	£5.90
<i>Sheekh kebab, chicken tikka, lamb tikka and tandoori king prawn</i>	

Hot & Spicy

Murg Kali Mirch	£8.90
<i>Pieces of chicken breast cooked with onions, tomatoes, ginger, cumin, coriander seeds, green and red chillies</i>	
Chicken Jalfrezi	£8.90
<i>Chicken cooked with tomatoes, peppers, onions and fresh green chillies in fairly hot spices</i>	
Chicken Shobuz Masalla	£8.90
<i>Cooked with a variety of fresh green herbs, crushed garlic and ginger in fairly hot spices</i>	
Jhal Jhinga	£11.50
<i>King prawns cooked with green chillies from Chettinad, fresh and full of bite, together with tomatoes, onions, black pepper, cumin, ginger, red chillies & coriander seeds</i>	

Naz Recommends

Butter Chicken Delight	£9.50
<i>Chicken cooked in Tandoor, served with a special Indian creamy sweet butter sauce</i>	
Naaz Special	£9.50
<i>Pieces of chicken cooked in Tandoor, marinated with honey mangoes, delicate aromatic herbs and spices for a mild sweet finish</i>	
Rajasthani Lamb (on the bone)	£11.50
<i>Lamb on the bone cooked with fresh garlic, ginger, tomatoes, onions, green chillies, coriander, fenugreek, cloves, black cumin seeds and other selected spices</i>	
Kahla Gosht	£11.50
<i>Tender lamb cooked with fresh ginger, onions and green chillies, fairly hot and spicy with crushed black pepper</i>	
Special Murgahi Massala	£11.50
<i>Tandoori chicken off the bone, grilled and fried with mince lamb in a spicy thick curry sauce</i>	
Nizami Gosht	£11.50
<i>A fairly hot stew dish, prepared with chunks of grilled lamb, gently simmered pickling spices. A superb lamb dish with plenty of strong flavours.</i>	
Arkan Gosht	£11.50
<i>Hot by the mouthful. Arkan people live in the hilly south-east of Bangladesh. These people eat lamb using the hottest red chillies and citrus to give a hot flavour.</i>	
Namkeen Gosht	£10.50
<i>Lamb cooked with fresh ginger, garlic, tomatoes, onions, green chillies, fresh coriander and black peppers. A traditional Peshawar dish usually served on festive events in Pakistan.</i>	
Chicken Chanari	£8.50
<i>Sliced breast chicken cooked with tomatoes, fresh garlic, green chillies, capsicums, sultanas, dry apricot & selected herbs & spices.</i>	
Murgh Maqrani	£10.95
<i>Chicken & king prawns cooked with tangy spices, green coriander, fresh cream, yoghurt, tomatoes, garlic & ginger in bay leaf juices, cardamom & cloves. Full of distinctive flavours.</i>	
Afghani Machli	£11.50
<i>Cod cooked with tomatoes, fresh onions, sliced ginger, garlic, green chillies, coriander, fresh lime, coarse black pepper & selected herbs & spices. Cooked in olive oil.</i>	
Afghani Lamb	£8.95
<i>Lamb cooked with tomatoes, fresh onions, sliced ginger, garlic, green chillies, coriander, fresh lime, coarse black pepper & selected herbs & spices. Cooked in olive oil.</i>	

Biryani Dishes

Cooked with Basmati Rice to add the aroma of real saffron. Served with medium strength vegetable curry sauce.

Vegetable Biryani	£7.90
Prawn Biryani	£8.90
Chicken Biryani	£8.90
Chicken Tikka Biryani	£9.50
King Prawn Biryani	£11.50
Lamb Biryani	£10.50
Lamb Tikka Biryani	£11.50
Special Biryani	£11.90
<i>Chicken, lamb and prawns with pineapple, garnished with an omelette.</i>	

Chef Specialities

Makoni	<i>Marinated in special sauce, cooked in butter with peeled tomatoes and fresh cream</i>	
Balti	<i>Capsicum, onion, tomatoes, coriander, fenugreek leaves and balti spices</i>	
Tikka Masala	<i>Cooked with tomatoes, onions, peppers, spices, special tikka sauce, coconut & cream</i>	
Karai	<i>Cooked with herbs, spices, tomatoes, fresh ginger, peppers & roasted onion</i>	
Sylheti Shatkora	<i>Cooked in yoghurt, cinnamon, bay leaves and garam masalla, flavoured with Shatkora fruit, the tangy aromatic citrus from Bangladesh</i>	
Chef's Special	<i>Your choice of chicken, lamb or king prawns. Chef's favourite dish. Medium spiced, strongly flavoured, very much a home style of cooking</i>	

Available with a choice of:	Lamb Tikka	£9.90
Vegetable	Fish	£9.90
Chicken Tikka	King Prawns	£11.50

Old Favourites

Dansak	<i>Persian type curry with lentils, pineapple, sugar & lemon juice (hot, sweet and sour)</i>	
Korma	<i>A very mild curry prepared with cream and coconut</i>	
Methi	<i>Cooked with fenugreek leaves, tomatoes, onion and peppers</i>	
Saag	<i>Cooked with stir fried spinach, peppers and tomatoes</i>	
Bhuna	<i>Cooked with herbs, tomatoes and peppers in a thick form</i>	
Madras	<i>This popular dish originates from Madras. It is cooked in fairly hot spices</i>	
Rogan Josh	<i>A sauce made from stewed pimentos, onions and tomatoes, flavoured with fresh coriander and cinnamon</i>	
Pathia	<i>Sweet hot and sour Bhuna style</i>	
Malaya	<i>Chicken cooked with pineapple and coconut cream</i>	

Available with a choice of:	Prawn	£9.50
Vegetable	Lamb	£9.50
Chicken	King Prawns	£11.50
Fish		

Tandoori

The 'Tandoor' is a traditional clay oven in which skewered meat is cooked over charcoal. The unique flavour has become familiar and well loved in the UK and for centuries in India. Served with salad.

Paneer Tikka	£7.90
<i>Home made cheese marinated with yoghurt, spices, skewered along with onions, capsicum, tomatoes and sprinkled with Chaat masalla</i>	
Chicken Tikka	£7.90
<i>Pieces of chicken marinated in yoghurt and spices</i>	
Lamb Tikka	£8.90
<i>Pieces of lamb marinated in yoghurt and spices</i>	
Chicken Shaslic Kebab	£9.50
<i>Chicken marinated in yoghurt, spices, skewered along with onions, capsicum & tomatoes</i>	
Tandoori Chicken	£9.50
<i>2 pieces of chicken breast marinated in yoghurt and spices</i>	
Tandoori King Prawn	£10.50
<i>King Prawn marinated in yoghurt and spices</i>	
Lamb Hasina Kebab	£9.90
<i>Chunks of lamb marinated in yoghurt, spices, skewered with onions, capsicum & tomatoes</i>	
Special Tandoori	£10.90
<i>Assortment of Tandooris</i>	